

Tommy Bahama®

FROM OUR *MARLIN BAR* COOKBOOK

Mushroom Flatbreads

MAKES 6 SERVINGS

MUSHROOMS

- 1 Tbsp olive oil
- 3 oz. cremini mushrooms, quartered
- 3 oz. oyster mushrooms, torn
- 3 oz. shiitake mushrooms, stemmed and cut into 1-in. slices
- Salt and freshly ground black pepper
- ½ Tbsp fresh thyme leaves
- 1 Tbsp chopped garlic
- 1 Tbsp chopped shallots

HONEY ONIONS

- 1 Tbsp olive oil
- 1 large yellow onion, thinly sliced
- 1 Tbsp plus 1 tsp honey
- ½ Tbsp molasses
- Pinch of red pepper flakes
- Salt and freshly ground black pepper

FLATBREAD

- ¾ cup mayonnaise

1 tsp chopped garlic
6 pieces naan bread
 $\frac{3}{4}$ cup shredded jack cheese
 $\frac{1}{3}$ cup shredded Gruyère cheese
1 cup cherry tomatoes, halved
2 cups baby arugula
 $\frac{1}{3}$ cup olive oil
1 $\frac{1}{2}$ Tbsp fresh lemon juice

INSTRUCTIONS

1. Preheat the oven to 500°F. In a large skillet, heat the oil over medium heat. Add the three kinds of mushrooms and salt and pepper to taste. Cook, stirring frequently, until the mushrooms are browned and stop releasing liquid, about 15 minutes. Lower the heat and add the thyme, the 1 Tbsp garlic, and the shallots, and cook until golden, about 2 minutes more. Set aside.
2. Meanwhile, for the Honey Onions: In a medium, heavy saucepan, heat the oil over medium heat. Add the remaining ingredients and cook until the onion becomes caramelized, about 10 minutes. Set aside.
3. In a small bowl, stir the 1 tsp garlic into the mayonnaise. Spread garlic mayo evenly over each flatbread. Sprinkle with salt and pepper. Evenly sprinkle both cheeses over the flatbreads, then evenly spread with the mushrooms, honey onions, and tomatoes.
4. Place the flatbreads on a rimmed baking sheet and bake until crisp and golden brown on the bottom and lightly caramelized on top, 6–8 minutes. Remove from the oven.
5. In a medium bowl, toss the arugula with the oil and lemon juice. Divide evenly on top of the flatbreads. Cut the flatbreads into thirds and serve.